





Grandma Lady Frankland's Receipt Book  
Cod Tongues.

Tongues: — Must be soaked in cold water a day & night the water being frequently changed.

Tongues. — 2 lbs. form a good sized dish. May be prepared on emergency 5 minutes before dinner.

Take them in blood warm water for 5 minutes, then take off the skin. Boil them in cold water for  $\frac{1}{2}$  an hour, or until they are soft. — Tongues the same. — Egg Sauce, & Mustard.

16 Nov 1821.

The Cask after being opened, should be well covered up, either with a piece of oil-cloth, or canvas. The top of the Tongues should be kept well sprinkled with Salt.

N.B. The Casks of Tongues must be kept filled up with cold brine and that will preserve them, as long as you like.

8 Feb. 1823.

Melted Butter

Keep a pint Stewpan for this purpose only.

Put 2 oz of Butter in little bits, that it may melt more readily, & mix more readily; — put it into the Stewpan with

Ms. Codex 644

P056627



Damson Cheese (Miss Bowles)  
put yr Damsons in an earthen jar, tie  
down close, & boil them till they are tender  
then let them stay till they are cold  
peel them and stone, pound the skins  
in a marble mortar - put them to the pulp  
and half the weight of sugar to the whole  
the pulp & skin, crack the stones & put  
in the kernels to it, before it is  
sufficiently boild

Almond Paste (Miss Bowles)  
Bitter Almonds blanch'd and  
minced in a marble Mortar  
the yolk of a new laid Egg  
two Spoonfulls of Brown Sugar  
A Glass of Brandy. mix  
all well together.



Grandman

Dutch Blamange (L<sup>y</sup> Fay)

Tongues: 2 M. Dissolve 2 oz of winglass in a pint of Water over the fire:

Torrids. — then put to it 1/2 pint of white

Wine — the yolk of 8 Eggs well

beaten — the juice of 3 Lemons, and

the peel of one — scutcher it to good taste

16 Nov 18<sup>th</sup> — taste — set it on the fire, & keep stirring

The last — till it boils: then strain it

either w. put it into 4<sup>th</sup> Molds.

Sounds

Cherry wine

N.B. To Gather 4<sup>th</sup> Cherries when quite ripe, & the

bin pull them off the stalks, & press them

8 Feb. 1823. through a hair sieve. To every gallon

liquor put 2 lbs of lump Sugar finely

cut, then stir it to gether, & put

Keep a glass in a vessel that will just contain it

but 2 only — & has done working stop it very

readily, & mix it for 3 months — then Bottle it



17<sup>th</sup> Day Jelly of Currants (17<sup>th</sup> Day)

in a Take a lb of Loaf Sugar - break  
e: into pretty large pieces - dip every  
hite piece in cold Water - throw it into  
ll a preserving pan, & boil it till it  
s, candies, which you will know by its  
yorking to the Spoon - have ready a  
s of half of currants strip'd from the  
w stalks - throw them into the Sugar  
let them boil till they are well burn  
the pour altogether as quick as you  
n into a thin Canvas <sup>bag</sup> ~~bag~~ <sup>bag</sup> ~~bag~~ <sup>bag</sup> ~~bag~~  
the Apothecary, Mr & let the Jelly  
up off.



Grandma

An Excellent Cheap Soup

2<sup>d</sup> Page

Tongues: 1

Tongues: 1

Chow

16 Nov 70

The Gas.

either in

Tongues

N.B. 3.

on

8 Feb. 182

Keep a

but

readily, & m

1 lb of Beef cut in small pieces Take

2 oz of Rice. 1/2 pint split Peasat

6 potatoes. 2 large Onions —

pepper & Salt to y<sup>e</sup> taste. put all

these with one Gallon of water

into a deep Pot. — Tie it down, the

& set it bake 6 hours —

N.B. — dont strain it but turn

it all together into y<sup>e</sup> Dish — the

will make a good meal for 4 or

or 8 people, I dont want

any bread to eat w<sup>th</sup> it.



2<sup>d</sup> Page

Lemon Meringue pie

2<sup>d</sup> Page

Take a Large Thick Shind Lemon: squeeze  
out all the juice & set it by: then pick  
out the Meat & Skin, which is not to  
be used - & boil the rind in two waters  
till it is quite tender. then beat it in  
a Marble mortar very fine - & add  
the juice, with  $\frac{1}{2}$  p<sup>t</sup> of dry powdered  
sugar - mix all these well together  
then add  $\frac{1}{2}$  or  $\frac{3}{4}$  p<sup>t</sup> of well washed Curr  
the half p<sup>t</sup> of best Beef Suet finely  
beaten -



Blumange

12<sup>th</sup> of June

an oz of isinglass pulled in pieces  
put to it 1/2 pint of water - let it  
simmer till it is dissolved - then  
strain it, & put to it when it is a  
little cool a pint of Milk - Two  
oz of sweet Almonds, beat fine  
a little Mountain Wine - let it  
all have a boil together sweeten  
it to y<sup>e</sup> taste, then strain it through  
a sieve, & put it into a Basin to  
cool - Stirring it all the time  
When it begins to thicken - Dip  
y<sup>e</sup> Molds into cold water & fill them



potatoe Cheescakes / Mrs Bowles

Take 6 oz of Potatoes - 4 oz Lemon peel  
4 oz Sugar. 4 oz Butter 4 Eggs with  
half the whites - Boil the Lemon peel  
a little tender. Boil y<sup>e</sup> Potatoes & bruise (egg)  
them very well in a Mortar beat  
the Lemon well with the Sugar - then  
beat all well together, & Melt the butter  
in a little thick Cream: & mix altogether  
together, & let it lie by till it is cold - put  
the crust in y<sup>e</sup> pans, & fill them more  
than half full - Bake them in a  
oven for 1/2 an hour - sift some  
sugar over them as they go into the  
Oven.

1, six  
St



### All four Kinding

4 Spoonfuls of flour - 4 Eggs -  
4 oz of Butter - 4 oz of Suet -  
4 oz of Sugar - 4 oz of raisins &  
4 oz currants - mix all very  
light together, & boil it 4 hours  
just before you put it into a Bag  
Add 4 Spoonfuls of wine.

### German Puffs

4 Eggs, 4 Spoonfuls of flour - a pint of  
of cream, or good milk. 2 oz of butter  
Melted in it: beat them well together  
& a little salt & Grated Nutmeg:  
put them in large Cups well  
buttered - bake them a qt of an hour  
in an Oven hot enough to brown



Orange Mould -

pare 6 Seville Oranges as thin as  
possible: boil the rind in water till  
it is so soft that you may beat it  
with ease quite smooth in a marble  
Mortar. put to it the Pulp and  
Juice of 3 of the Oranges - having  
first cleared it from the seeds & all  
the white skin; then put  $\frac{1}{2}$  pound  
of double refined Sugar - finely pow-  
dered - 4 Eggs well beaten: stir all  
together in the Mortar: when your  
Mould is ready for the bottom of it  
put it in, when it is ready to be put  
into the Oven - Add to it a  $\frac{1}{2}$  lb  
of fresh butter nicely melted.  
Mix all well together - put it  
in a Dish. Let it bake in  
a quick Oven.



### Almond Butter.

Take the yolk of eight eggs, take off the third <sup>part</sup> and beat them very well. then put to them a pint of cream, and stir them very well together. Put them on a clear fire, & stir in what till it boils, and strike curds and whey. then put it in a canvas or Muslin bag. then hang it up till the whey is run from it, which will be in four or five hours, then take thirty Almonds, Blanch them & beat them very well as you beat the others put your Eggs to them, & beat them very well together. & season them to your taste with sugar and rose water & mix them very well together, then put it in your dish.



# Macaroni

(The Italian way)

Boil  $\frac{1}{2}$  a p of pipe Macaroni gently in salt & water, till tender, then press them out (but dont break the pieces) then wash them from the water, then put it in the dish in which it is to come to table.

Take  $\frac{1}{2}$  a pint of thick cream,  $\frac{1}{4}$  of a lb of fresh butter, & some grated parmesan cheese. Stir these well together, & pour over the Macaroni. Bake them in a slow oven. Put grating on some more cheese.

To make

Macaroni

Six

M



Capt. Vian

To make Indian Curry.

Put 2 Chickens in small pieces,  
wash them very clean, then let them  
simmer a very little while in water  
white. They. Simmer fry a few onion  
brown in butter. Then put the  
Chickens with the water they simmered  
in into a stew pan, put to them  
the fried onions, & one tea spoonfull  
of the India Mixture, & a tea spoonful  
of Mushroom powder: & when stew'd  
enough serve up with a plate of  
Rice boiled in the following manner  
Wash & pick y<sup>e</sup> Rice very clean  
Then put it into y<sup>e</sup> sauce pan  
with a very little water over a slow  
fire, when the steam rises, skim  
it clean, then cover it up close  
& let it boil very slow, when it is  
done enough turn it out in



a. Basons, press out the water &  
then turn the Basons over &  
let it come up in the shape of  
the Basons.

Breakfast Cakes. (Lady's) (1797)  
2 lb flour, one Egg, & three tea spoons  
ful of New Yest, beat up all together,  
rather more than a pint of Cream  
warmed, Mix all well, & set it an  
hour & half before the fire to rise,  
make it into thin Cakes, & do  
them over with a yolk of Egg &  
water, & prick them.

(Miss Goodlad)  
A Bradshaw Pudding

A pint of Milk, beat'd, 3 Eggs, six  
ounces of flour & a little Salt  
(leave out the whites)



To preserve Oranges in halves.

Almo

To as many Citrus Oranges as you  
please, weigh their weight of Double Lumps  
of Ruff Sugar, set the Oranges over the fire  
to boil with a good deal of water.

As the water wastes pour in fresh  
boiling water till they are so tender you  
may thrust them through with a skewer  
which will be in about two hours, or

one or three hours. Then put them into fresh

water & let them cool gently. Then

cut them in halves & pick out all the seed

with a Fork, breaking the meat as

little as possible. Put your Lumps of

Sugar in cold water & set them over

the fire to melt, when the Sugar begins

to boil put in Oranges & boil them

fast for half an hour, when they are



Almost enough, take a Lemon to clean  
every Orange & Squeeze the Juice on a  
Lump of Sugar, then put it to the fire  
the & give it one boil more.

To Clean polished Grates.

Boil a quart of a pint of black soap in half  
a pint of small Beer till it becomes  
a Jelly: then stir in half a pound  
fine Emeryes, & let it boil a few  
minutes - rub all the brags  
back of the Grate with it on a  
woolen cloth Afterwards with  
white brick dust, & Lather to  
keep it bright, rub often with  
a hard dry brush.



1 good Soup

put 2 Carrots in very small pieces.  
and cover with it the bottom of  
your stew pan - then put in 2 midd-  
le sized Onions whole, 2 heads of  
Cabbage, a little Salt - a spoonful  
of whole pepper - then cut up  
some of Beef into thin pieces - &  
put it over the whole w<sup>th</sup> a bundle  
of sweet herbs, & all the bones.  
Add Water - cover the stew pan  
close, & let it stand about 4 or  
5 Minutes: then add 5 quarts of  
warm water (not boiling). let all  
stand about 6 hours - then strain  
it - You may add Vermicelli



or any herbs you please for a good use  
cut in very small peices

Carrot Soup

Mrs Frankland

Take 3 carrots the long way put them  
with 1 onion & a qt of a good butter  
into a stew pan - let them be covered  
& fried till tender: then pour off  
the grease, & add 3 pints of good

Broth a little salt & pepper -  
a bunch of sweet herbs: let all stand  
quietly 3 hours: then strain it thro  
a hair sieve & send it up.



52 green pease, soup without Meat

Take about 2 pints of R.D. Pease, boil  
them, till you can rub them thro a  
sieve - put in 3 or 4 blades of Mace;  
or a black pepper-corn; a bunch of  
Thyme, sweet ~~Marijane~~ <sup>Marijane</sup>. Some large  
Onions, & when you find it has a  
good taste, strain it thro a sieve -  
then take about a pint of young  
cream, boil them in salt & water,  
& put them into it - In the meantime  
green onions & springe. Shred them  
but not too small - put a bit of  
butter into a pan, make it very  
hot. Then throw in the herbs and  
fry them. But take care it don't  
burn. put them into the soup. & so



in this take all the cream then take a qt  
of a p of butter worked up & rub it  
with flour: put it into the soup & mix  
it stirring till it is all melted. Let it  
boil sometime after - put in salt to  
taste

To make Gravy for the Scotch Collops  
Put a piece of butter into your stew pan  
let it boil up, then put in a piece of  
beef, & a bit of Ham; let them fry till  
it is a light brown, then pour boiling water  
upon it. If you put in an onion, & a little  
thyme & let all stew together for an hour  
& a half, then strain it to the Collops



Scotch Collops (Lady Fagg.)

Cut them pretty thin, beat them &  
crudge them with flour, fry them  
in butter, a light brown. Then take  
out of y<sup>e</sup> pan & let them drain from  
the fat; then put them into y<sup>e</sup>  
stew pan, & put the Gravy to  
them by degrees, let them stew  
gently & 1 hour & half, or two hours  
& serve them up hot, with a  
ball of forced Meat, boild in  
a piece of the Caul, & laid in  
the middle, & forced meat balls  
fried & laid upon them,  
with some little thin slices  
of Bacon, & some slices of  
Lemon.

thick, & a proper size for y<sup>e</sup> Collops,  
beat them very much, & make them up round,



## To make the forced Meat.

Scrape some Veal very fine, with  
a knife, put double the quantity  
of Beef suet to it, work them well  
together with a spoon, & take out all  
the strings & skins, make it up with a  
spoonfull of water & the yolk of an  
egg, Season it with a little mace &  
Salt, make it as light as you can  
to roll, boil them in water, & put  
them into the Gravy with the Collops  
boil a large ball in the Caul for the  
Middle, & fry the rest as directed  
above, this is the best forced Meat  
I ever tasted. — The thick Collops are  
done the same way, only cut y<sup>e</sup> Meat  
in square pieces about an inch



Worm Bunch

1711" Buck

Take a good calves head; with the skin on,  
boil it till the hair will scrape off clean.  
then open it, & wash it clean, & cut out  
the brains, put it with the tongue into  
a net; boil it till the bones will come  
out, season it with mace, cloves, nutmeg,  
& black pepper, as much of each as will  
season a six pence; & half that quantity  
of Cloves, pepper, salt it & let it lie in  
that state a day or two, Cut it then in  
square pieces about the size of an egg,  
season again as before, & put it in  
an earthen pot, with half a pint of  
red wine, 2 ounces of butter well  
rubbed in flour, & as much strong  
brandy as will cover it, set it in a moderate  
oven for 2 hours, & when you serve it



up, put in yolks of hard eggs, cut in two  
small forced meat balls, fried a light  
brown, with a little more wine, the oftener  
tis done, the better it is, but it must  
be always done in the oven as a pan  
breaks it to pieces.

To Dress a Boar of Carp M<sup>rs</sup> Brichard

Bleed the Carp into the quantity of about  
a small tea cup full of Port wine. Stir it for  
some time, Put some Beef & a little bit  
of veal into a sauce pan, with as much  
water as will cover it, when it boils & is  
well skim'd, put in a bunch of sweet  
herbs, a piece of horse radish, some  
bruised ginger, whole pepper, & a little  
onion, let this stew gently, till it become  
a strong gravy, then strain it off, & put  
into it 2 tea spoonfulls of mushroom  
catchup. two or three large spoonfulls



of the liquor in which the fish was  
boiled, & salt to your taste, thicken  
it with half a p of butter, well work  
with flour, then squeeze half a pretty  
large lemon into it. as soon as it boils  
put in the mix'd blood & wine. but  
let it not boil afterwards lest it  
should curdle. in the water that is  
to boil the carp put some vinegar  
some radish, whole pepper, ginger  
& a bunch of sweet herbs, let it  
boil when the fish is put in, & some  
time before.

Lichen Islandicus (Iceland Moss)  
To 3 ounces of Lichen Islandicus put a quart of Spring Water  
& boil it for 20 minutes - strain the liquor thro' fine muslin  
& sweeten it with white sugar. — In a large Tea cup  
of this Islandic jelly to be taken 4 times a day.  
To be had at Apothecary's Hall by the  
pound or ounce. — An excellent remedy for  
Lungs, Cough, Spitting blood & is also in every  
discharge of blood.



22  
Broad Sauce. (C. L. L.) —

Take the crumb of a penny roll  
or about the same quantity of fine  
bread put it in half a pint of  
water, with 6 or 7 pepper corns, & a  
onion. Let it boil a quarter of an  
hour, — then add a quarter of a  
pint of thick cream & a lump of  
butter the size of a Walnut — boil it  
two minutes more, & then is finished  
Dinner

~~Take the Crumb of~~

Dry Pancakes

Take 5 Eggs. Only 3 Whites. Well Beat  
a pint of cream, a little salt & as  
much ~~as~~ flour as will make it as  
thick as batter — a lump of butter  
the size of an Egg — put in



matter in the Pan, you fry them  
in, if right will eat crisp & short

Excellent Pease Soup. (Ashton)

If you have no Beef, Bones take  
3 pounds of young Beef, 1 head  
of Cabbage, 2 onions - 1 Carrot &  
a few pepper Corns - put them  
into a Stew pan, & draw the  
gravy, for about half an hour -  
then put 3 quarts of boiling  
water to it - let it stew  
gently for 6 hours. over a slow  
fire - When it is cold take off  
the Grease - Then pour it upon a  
pint of split pease, & let it  
simmer over a slow fire 4  
hours - put to it a little  
dried Mint rubd, & some fried



bread when you serve it up.

### Mince Beef

[L. Colville]

First prepare a strong good gravy, season it  
a little Onion - when strained, add to it  
a little Mushroom or Walnut Catchup.

Mince the inside of a Sirloin of roast  
Beef very small as for patties, & add also  
minced fine the white of two Eggs beat  
hard, & some pickled Mushrooms which  
are a great addition to the flavour, be  
season with pepper Salt to fit taste, &  
put it to the gravy, & just heat it up, for  
if it remains long on the fire the meat  
becomes dried. Garnish for Fish with  
Eggs boiled hard, cut in Quarters. -  
Or you may make a wall of potatoes  
round the Fish.



5  
A heap Excellent family soup

Cut 2 p<sup>d</sup> of Lean Beef into small  
pieces — 1 pint of split Pease

2 L<sup>b</sup> of a peck of Waxy Potatoes

12 p<sup>d</sup> Carrots sliced very thin —

12 p<sup>d</sup> Turneps sliced 12 p<sup>d</sup> Onions

1 ounce Salt — 1/4 ounce pepper fresh

ground — a head of Celery sliced

4 sort herbs — To these put 6 Quarts

of Water — stew them over a gentle

fire for 5 hours, taking care to keep

the Vessel closely covered. The whole

will become eatable together

with Parsley & Leeks if more whole

Agreeable & nourishing Soup,

without the expense of Bread.

Take

of

take

with

both

thin

in

Egg

if

1/2

1/4

1/4

Mix

Small

Rabbit

Small

a n

in

it

mi

Squ



## Boiled Rice Pudding

Will  
be finished

Take  $\frac{3}{4}$  of a pint of Boiled Milk, or the stock  
of Cinnamon & a bit of Lemon peel - then  
take  $\frac{1}{4}$  of a p<sup>d</sup> of Ground Rice: & mix it  
with a little Milk - mix it with the  
boiled Milk - set it on the fire till its very  
thick: stirring it all the time: then stir  
in 4 ounces of butter & the yolks of 6  
eggs & the whites of 4 well beat - sweeten  
it to y<sup>r</sup> taste, & boil it in a Bason one  
hour. -

To make Excellent Curry. -

$\frac{1}{2}$  oz of Coriander Seed

$\frac{1}{4}$  oz

$\frac{1}{4}$  oz Turmeric, Salt, & Cayenne to taste

Mix the Powder smoothly in a Quarter of a Pint of Milk - Cut  
Small Three Onions, fry them well in butter - Then take your  
Rabbit & fowl or meat of any sort - cut it in joints or  
small pieces - Season them with pepper & Salt - fry them  
a nice brown in the same pan the Onions have been fried  
in - dip each piece in the milk & Curry Stuff - The put  
it with the Onions in 3 quarters of a Pint of good  
milk - cover it close up, & stew it gently one hour  
squeeze in half a lemon when near done.



## Potatoe Paste

Take of Beef, mutton or Veal 2 pounds,  
let it be seasoned as for any other  
casserole & place it in the bottom  
of the Steamer dish, with a bit or  
two of butter, 2 ounces are enough  
for the whole piece including  
what is used in the mashed po-  
tatoes. & a sufficiency of Water  
to draw a good gravy; a few slices  
of Carrot may be added if the  
paste is made of Mutton:

Take also of potatoes, nearly one  
pound & a half one gallon: Let them



boiled & peeled. To them well mixed  
perfectly smooth, mash them &  
rub into them a little butter —  
when they are mixed place <sup>perforated</sup>  
cover over the fire meat, & put  
potatoes smooth & even upon it  
pressing them very close & <sup>to</sup> the  
edges of the dish — the <sup>meat</sup> <sup>will</sup> <sup>be</sup> <sup>done</sup> <sup>in</sup> <sup>an</sup> <sup>hour</sup>  
then be sent to the oven, which  
if quick will bake it in an hour  
but if slow it will require an  
hour & half. of that the Baker  
will judge by the colour which  
will when done resemble the  
finest puff paste



Miss Bedingfeld

2100 - air gentle sweet water - all year

This image shows a close-up of a page from an old manuscript. The page is light-colored and shows signs of age. There are three distinct horizontal lines of text written in a dark ink. The text is heavily obscured by numerous horizontal and diagonal strokes, likely representing damage or intentional redaction. The background is a light, aged paper.



Bread and butter pudding

40

A pint of Milk Boil - 3 Eggs  
well beaten, 6 oz of flour; & a  
little salt - leave out the Whites

Baked Apple pie (R.R. Cook)

1 pint of cream - beat the yolk  
of 4 Eggs with the whites of two  
half a pint of Grated - the pulp  
of two large apples After they are  
boiled - 1/2 oz of a p of butter  
oil: a handful of Grated bread  
beat all well together & sweeten  
to y<sup>e</sup> taste: butter & go  
sup: well: half an hour will  
bake them - melted butter,  
sugar & wine for sauce.



## Oyster Catchups

— Mrs. Stansfield

3 hundred of Oysters - wash them small  
clean in their own liquor - boil them  
liquor & skim it clean - then chop them  
Oysters & put them into it - stew them for  
half an hour - then strain it off & add  
to it half a pint of white wine, or good  
Vinegar - 2 oz of Anchovies  $\frac{1}{4}$  oz of  
black pepper - a few cloves, Mace,  
Nutmeg, & a little Ginger - boil all  
these together a quarter of an hour.  
then bottle it for use - NB -  
be sure to put all the spices into y<sup>r</sup>  
Bottles. You may put a pint of  
water & a little Vinegar to the Oysters  
which will serve for present use.



Take Eight Almonds, Cut them in  
 small pieces, & stick them all over it, if  
 it must be in a marble Mortar.  
 (Instead to make forced meat Balls)  
 Then take a little of your tenderest part of  
 a Leg of veal, double the quantity of beef  
 sweet, a little lemon juice, cut very small  
 two anchovies, beat it in a mortar to  
 a paste, take a little thyme, & sage, shal-  
 lot, small, one egg, season it with pepper,  
 salt, and nutmeg, mix it well with  
 your hands, and make it in to round  
 balls, & fry them with butter, let the  
 fire be very hot, that they fry soon,  
 and serve it up very quick.

of  
 200  
 300  
 300



## Even cakes

(Mrs Metcalfe)

2 p flour, dissolve a tsp of butter  
in as much warm milk as will wet the  
flour. Beat 2 eggs, yolks & whites, very  
light in a spoonful of good yeast, all  
together. Let it stand to rise when risen  
make it into flat cakes, the size of a Muffin

## To stuff Mackerel

Take fennel, Chives, parsley, & lemon peel  
all chop'd & mix'd with butter & season  
thickend with flour, this is to stuff the  
fish which must be scord & broild

The sauce must also be a little thickened  
with flour.

Charles Thar  
Charles



Good Sauce for Fish 'M<sup>r</sup> Franklin

1/2 pint Mushroom Catchup

Do Walnut Catchup

1/2 Teaspoonful of Cayenne Pepper.

6 cloves Garlic - put all into a

Bottle - stop it close - shake it when

you use it - keep this ready for fish

Muffins - one Teaspoonful is excellent in

Melted Butter - for fish sauce.

To stew Pease the French way - Lady Manson  
Excellent

1 quart of young pease. 2 Cabbage Lettuce. A small

square piece of Ham. with a Boquet (which consists of

Thyme. Parsley & young onions tied up) and a small

piece of Butter - put them into a stew pan, & stew them

for 10 minutes - have ready some boiling water,

add a little at a time, till your pease are quite

tender, after which add a little Butter & Flour

with a little salt & sugar, to your taste - You

must judge the thickness so as you may eat it

with a Fork. Aug. 10/16 Rb



Excellent remedy  
for the Cough.

2 oz of picked Burdock

2 oz Hartshorn shavings

2 oz Landrick Dring root

2 oz sweet Barley

Remove of red Horse Bucks

put all into 3 pints of Water

let it simmer to a quart

take half a Tea cup 3 or 4 times a

day in equal quantity of warm Milk

A small piece of almond ought  
to be put into the Water in which  
the fish is boiled, it gives the  
fish firmness



To make a Pileau.

20 L.

Take a fowl, wash it very clean,  
set it on the fire to boil in a pot  
with as much water as will cover  
it; put a little salt in the water;  
when it boils scum it clean; then  
put a little black pepper whole,  
a blade of mace, & five or 6  
corns of Jamaica pepper, & let  
the fowl boil till it is enough.  
While it is doing, boil  $\frac{1}{2}$  a pint  
of rice in the usual way,  
when the rice is done enough  
take up the fowl & keep it warm  
by the fire, then put the rice  
into about three pints of the  
liquor the fowl was boiled in,  
& let it stew gently till the liquor



2 : almost melted: because to keep  
 your Sauce Hot in some Liquor  
 then put it into the Dish with  
 2 a bit of boiled pickle Pork, &  
 2 put the Rice all over it, garnish  
 2 with five or six small onions  
 2 boiled whole in two or three  
 waters. You may add a Spoon  
 full of the Curry powder. Mic  
 2 of Rice, while this Steaming  
 take off the Rice must last. Long  
 stay in the Dish.

Ginger Wine

2 1/2 lb of Lisbon Sugar into 4 Gallons  
 of Spring Water, boil them 1/4 of a hour,  
 & keeps Skimming it all the time, then  
 add the liquor in cold Squeeze in the juice  
 of Lemons. then Boil the peels with  
 a pound of Ginger in 2 Quarts of Water  
 a Spoon full of Saffron add put it all together  
 a Spoon full of Saffron of yeast a 1/4 of the  
 but very thin 1/2 of the mixture



Sweet Pot.

The leaves of Lavender, Lemon Thyme,  
Sweet Marjoram, Rosemary, Bay  
& orange. The flowers of Violets,  
Roses of shiraz, Damask  
roses, both blown & buds, all picked  
from the green except the Orange  
flowers. put them in as you please.  
Miced. Orris root, Benjamin & Storax,  
of each one ounce, a quarter of an  
ounce of Musk, Two pounds of  
bay salt, Oranges stuck with clove.  
but they must be at least twelve.  
months in drying before they will  
be fit to beat & ready to put in add an  
ounce of cloves, & an ounce of mace  
each bruised fine to raise the smell.



## A Recipe for Deafness.

Take 3 or 4 Turneps perfectly sound  
 leaving about an inch at the Top  
 uncut: boil them well, & when boiled  
 take off the Skin, & with a spoon  
 squeeze out the juice, which put into the  
 a Phial: this juice is to be put into  
 the ear, a tea spoon full at a time, & to  
 remain in the ear two or three  
 minutes, & to be used 2 or 3 Times in a  
 Day: if the weather is cold, let the juice  
 be made a little warm - it generally  
 improves its good effect by a crackling  
 sensation when put into the ear.  
 Great care must be taken that the  
 Turneps are sound, & that no water  
 mixes with the Juice

Lady Jones.



## Eye Water

Fill a new Sipkin with clear bright rain  
water, taken from the middle of the River.  
Pour Spring water upon it. cover the  
whole closely for 48 hours. Then filter  
the Water very perfectly, & put it into  
Bottles for Use. Dr W applied it some  
times as a Strengtheners, but with  
most success in cases of Inflammation.

Recipe for the Ague Lady Roche  
one pennyworth of Frankincense beat into  
Powder & moisten'd with Brandy, spread on  
a piece of Linen. grate a nutmeg on it.  
cover it with Linen cloth & apply the side  
with the nutmeg to the stomach.  
the Frankincense must be melted at the  
fire.

The plaister should be put in a bag of fine  
ambroich of muslin that it may not irritate the



nowash lace Mrs Painters way. 49

2 Fold 4<sup>th</sup> lace, & tack it 3 or 4 times  
2 Double with fine thread: put it in Luke  
2 warm suds, after having boiled the  
2 soap, to save rubbing the lace: change  
the Suds two or three times, as wanted.

vi. The last time with Pump water put in  
vii. The Suds to clear it & give it a firmness.  
viii. & then squeezed out of the Suds in a cloth:  
ix. & pin it on the Ironing cloth — This is  
x. for fine lace; what is not so fine, may  
xi. be ironed when nearly dry, with a coal  
xii. iron, to prevent its looking rough.



for the Ague

M. F. King  
13 50

Virginia Snake root - two grains

Powder of Bark five grains  
bark in fine powder

Sincture of Bark - twenty drops

Decoction of Bark - half an ounce

Mix & make a draught, to be taken  
every two or three hours.

N. B. Half an ounce is considered  
a table spoonful?

To make the decoction

one ounce of bruised Bark

to a pint of spring water & boil for  
ten minutes.



## For Deafness

Mr. Travell

Balsam Capives

two drams

Spirit of Lavender

one dram

Sal volatile spirits

25 drops

Mix them together & drop a few drops  
in the Ear, at going to Bed.

## Cypres & Rice Bunning.

Miss Richard

Take a quarter of a pound of rice,  
boil it in water five minutes, then  
strain it off, put it in some milk,  
with a slice of Butter, let it boil a  
quarter of an hour, then sweeten  
it to your taste, beat it up with an  
egg. Let it stand till cold, press from  
it some large Cypreses, stew them over  
a low fire, when cold boil it up  
with the yolks of two Eggs, & Sugar,



well butter your dish, put the sauce on  
the bottom & Apples at top, then lay  
the white of an egg to a shilling  
& lay it on the top, Bake it three  
quarters of an hour.

### Gloucester Jelly

S. Rich: Feb 6

- |                      |   |                |
|----------------------|---|----------------|
| Pearl Barley         | } | each one ounce |
| Sago                 |   |                |
| Rice                 |   |                |
| Candied Eriogon root |   |                |

boil them in two quarts of water, till half is  
consumed; then strain it.

when taken, dissolve some of the Jelly, & put  
to it either a little white wine & sugar, or  
milk & sugar.

N. B. if there is any Fever, or cough,  
Milk must be used instead of wine.



Joint Cordial

41. 11. Ditching

2. The Saisons of the Sun, sliced & sliced, four  
2. ounces; Rhubarb half a pound, Senna. two  
2. ounces, Coriander, & Fenel. seeds of each an  
2. ounce; Clove, Cinnamon, & Licorice of each  
2. half an ounce, infuse them in two gallons  
of French Brand. six weeks. then strain it  
off, & add five quarts more to the same  
Ingredients, & let it stand till you think  
it has got out all their virtues. then mix  
the first & last together, It will keep  
twenty years. It should be stirred every  
day whilst infusing. It is good for the Cholera  
two or three spoonfulls to be taken and  
repeated in half an hour, if the pain is not  
removed.

2. B. a Table spoonful & a half is sufficient  
for those who are not very strong. to be taken at  
night, or any time of day when the Bowels are uneasy.



from Dr. Freyner  
for Miss Hildyard

Rf Test. Ostr. ppt. gr xxxv

Aqua Cinnamon 3ij

Spirit. Ether. Nitros. 5tt xxx

Arab. Gummi Fj

1 ff 2 ff 3 <sup>eight times every day</sup> haustus octava quaque hora  
or <sup>or</sup> thrice a day to be taken  
vel ter die sumendus

The bottle must be shaken before you take the  
medicine

and 1 misc - misc together

2 dist - Let there be made

3 haustus a draught



For a cough

- 1 2 Spoonful of Syrup
- 1 2 Spoonful of Butter
- 2 1 2 of Sugar
- 2 1 2 of Milk
- 2 1 2 of new yeast
- 2 1 2 of yeast

For a cough

Take the yolk of a new laid Egg  
beat it well with three or four Spoonfuls  
of Rose water, or so it will be  
half a pint or new milk  
the low sweeten it with  
a lump of white sugar  
and mix it with it. Drink  
the above every morning for  
a month or so & certainly  
your spirituous Limonade of  
any kind



### Coushige Wine

Take 12 <sup>lbs</sup> of Sugar, the juice of 6  
Lemons, the white of four eggs  
well beaten, & six Gallons of water.  
Put all ~~of~~ together in a Kettle, &  
let it boil in an hour, taking care  
to skim it well. Take a peck  
of coushiges, & put them into a  
Tub, with the third peelings of 6 le-  
mons. Then pour on the boiling  
liquor, & stir them about; & when  
it is almost cold, put in a third  
coast, take a hand & rubbed with  
yeast. Let it stand 2 or 3 days to  
work. If you put in before you  
turn it, 6 ounces of Symples of citi-  
or lemon with a quart of Rhenish  
wine, it will be a considerable addi-  
tion. The 3 day stand it off, & squeeze  
coushiges through a coarse cloth



Mulle Eggs Wine

(Mr Greenhalgh)

The yolk of one Egg in a spoonful of Take  
Cold white Wine well beat - have  
ready about 3 Glasses of hot white wine  
& of water - That is, one Glass of R. of catche  
meaten in to y<sup>e</sup> task - hold the Wine & Egg  
& toss it backwards & forwards & well water  
mixed, & kept stirring; when set on the fire qu  
till it is near boiling -

Continuation of the Crook's Wine  
Then strain it through a flannel  
bag & turn it up. Leave the bung  
Loose for 2 or 3 days. till you  
see it has done working, then  
tight. Let it stand 3 Months  
then bottle it off



an Excellent Decoction for Laxative.  
Dr. Parthly Lisbon

Take six ounces of burnt hartshorn in powder  
and six drams of Gum Arabic, & first cut  
each be divided into four equal parts  
of each: one of the parts of the hartshorn,  
one of the gum arabic, & three parts of  
the water, boil the water away, till it becomes  
the fourth part, then strain it through a fine

cloth, add afterwards two, or three, spoonfulls  
of simple cinnamon water, & as much fine  
sugar, as will make it agreeable to your taste.

To make Ginger Wine. Put Thirty three pounds of Lisbon Sugar into 2 or 3 Gallons of  
Water. Boil them three quarters of an hour, skimming them  
at the time. When the liquor is cold squeeze in the juice  
of six lemons. Then peel the peels with a pound good  
half of Ginger in three quarts of water for an hour;  
then cold put it altogether into a  
barrel with six spoonfulls of Yeast, & an ounce of  
at very thin, seven pounds of fair raisins. Then  
it up, and let it stand seven weeks, - add Two quarts  
Brandy when in cask.



a pint of sage tea strain &

four table spoonfulls of Honey boil

it & skim'd.

four table spoonfulls of Cast. Wine

three table spoonfulls of vinegar

and every half hour warm.

But a Lard mode

Choose a piece of thick flank of a

fine hiezer or ox. Cut into long slices

some fat bacon quite free from yellow

let each bit be a wine thick or near

dip them into vinegar then into a

seasoning ready prepared of salt black

pepper, all spice & cloves, all in fine

powder, with parsley chives, Thyme

savory & knotted marjoram. Shred

as small as possible & well mixed



With a sharp knife make holes deep  
enough to let in the larding - then rub  
the beef over with the seasoning and  
bind it up tight with tapes. Put it in  
a well tinned pot over the fire or  
rather stove. Three or four onions  
must be fried brown & put to the beef  
with two or three carrots, one turnip, a  
head of celery & a small quantity of  
water - let it simmer gently ten or  
twelve hours, or till very tender.  
Turning the meat twice - Put  
the gravy into a pan, remove the  
fat, keep the beef covered, then put  
them together & add a glass of  
port wine, take off the tape & serve  
with the vegetables, or you may strain  
them off & send them up cut into  
dice for garnish. Onions roasted &  
then stewed with the gravy are a  
great improvement. A tea cupful  
of vinegar should be stewed with  
the beef.



20/10/18  
Dear Sir

I have just received your letter of the 10th inst. in relation to the matter of the purchase of the land for the proposed road. I am sorry to hear that you have not yet received the necessary sanction from the Board of Directors. I am, however, confident that the Board will eventually agree to the purchase of the land, as it is for the benefit of the community. I am, Sir, very respectfully,  
Your obedient servant,  
J. H. [Name]

I am, Sir, very respectfully,  
Your obedient servant,  
J. H. [Name]



the first upon these ingredients  
have a quart of rum or brandy  
Liquor & leave the mixture  
this liquor when scalded  
strain off the liquor & put it  
in the Dind in which the  
is to be covered up, for Sauce  
chopping the Prions only of the  
Dind & putting it to it  
they must be eat with  
given by Mr. Webb: Dr. P. G. G. G.  
at Mr. Nichols.

### To preserve Walnuts.

Put them & put them in water  
nine days changing the water  
then take their weight in sugar  
and one pound more to each  
Walnut to put a piece of  
and a piece of cinnamon  
in each before you preserve  
with half a pint of water  
the water & vinegar  
boiling till it  
made it cool & add  
the Walnuts. Give it a  
water & sugar in the same way.



To make Pickled Pickles.

White Brandy.

Take the Pickles in a Bucket -  
then put in the Brandy you can  
find them in a quantity of the  
Liquor - put safe in a cask or barrel  
and let it stand in a cool place  
until the proper salt has been made  
ready - if a cask is used it should  
be well covered with Brandy and  
the cork should be a few days  
before it is used. The Brandy & Pickles  
are then to be put in half a  
pound of Pickles in a quart  
of a pint of Vinegar - Boil in  
a water bath for an hour. Then  
strain it into Bottles.

To pickle Ham like Sausages

Take a pound of lb weight, put two ope  
of salt pepper, one pound of coarse sugar  
and a pint of water. Let it stand in a  
cool place until it is well mixed with











The distillation in a large  
still of common salt. It is  
put in a large pot of iron  
into a large earthen pot with  
a little of water so that it  
be covered for three hours  
quench it through a coarse cloth  
the liquor being poured into a  
pan, let it stand till cold take off  
the salt of fermentation there is  
the liquor. Simmer it again for  
it into a pan as before. It is now  
the liquor. This is to be done till  
the liquor remains. The sweetness  
depends upon the quantity of sugar  
put in. put it into a glass  
keep it at least 3 or 4 months. You  
may judge of the sweetness. It  
will be still sweeter at the end of six.

### A Saline Draught

From fifteen to Twenty grains of Salt  
& Wormwood, One Table Spoonfull of Lem-  
on Juice, and Two Table Spoonfull of Water  
with a little Sugar



the thick slices of fat, & put them  
of good quality, & make a small  
fire under, take a piece of beef, & put it in  
a stew pan, & let it boil, cut it into  
small pieces, & season them  
with pepper & salt - & mix  
chopped very small; have ready a strong  
broth, & put in such as bones are well  
dressed in; then there is a layer of the  
meat into the pan, then a layer of bones  
& covered meat over them, & so alternate in  
layers of potatoes & meat. Let you be  
careful to have the potatoes & meat  
be about three quarters full, & put  
into your pan - then stop the  
lid, & let it boil a large while  
and cook everything the same way.



Strong piece of Canvas & by  
the piece of thread sewed  
to the bottom of the jar & open it  
up a little should be made  
from the side of the cork to the  
jar. When boiling. There place  
the jar upright in a bottle of cold  
water on the fire, so as the mouth of  
the jar may be two inches above  
the water in the kettle when boiling.  
The heric in the jar will begin to  
rise in some minutes above the  
water in the kettle. In about six  
minutes after the water in the kettle  
begins to boil, some heric will  
fully rise. Then take out &  
pour the gas from the heric into  
a deep dish, & make it up.



For the cure of the  
Gout

Take of white wine 4 Gallons  
boil it down in a Marble Mortar, put  
it into a Tub & add as many quarts  
of cold water as you have quarts of  
wine let it stand 8 days. &  
then use it three times each day.

Should there be swelling the foot very  
much if there appears much redness  
use it this a thin jelly Bag - when  
measured put it into a Barrel &  
to every quart put one lb of lump Sugar  
Use it once or twice a day till the Sugar  
is dissolved. Take about a pint of the  
Liquor & dissolve half oz of singlard in  
it. Put it near the fire & put it into  
the Barrel & hang it loosely up -



Barrel must not be full. ... it ...  
very much. When done working hang  
it closely up & when fine bottle it.  
After washing the Bottle with Brandy.

### Red-Currant Wine

To 20 Quarts of water 20 Quarts of Currants  
Bruise the fruit & the water then pour  
it through the cloth & strain it. To  
each 2 to every quart of liquor add a  
lb of brown sugar powdered. Let it  
stand 3 days stirring & straining the  
times then fill the Barrel leaving  
out to fill it up as it looks over. Continue  
to fill it up for 3 or 4 days. When  
done working hang it up close & fill



~~at the house~~ ~~working~~ fine little it which  
is generally in about six weeks

### Excellent

#### The true way of dressing Curry

Take two or three spoonfuls of Curry  
powder put into a pan to dry before the  
fire before used, let a couple of small  
chickens be cut in slices & skinned,  
put into the pan, well mixed with the  
powder, when dry, then take a Newp  
& put in a piece of butter about the  
size of a large walnut, slice an onion  
into the butter, & fry till brown;  
then add the chickens, with a large  
wine glass of water, & let them stew  
till thoroughly done: add salt &  
a few cloves if you like, to your palate  
if acid be agreeable, squeeze the  
juice of a Lemon.

#### Sick of Rice

Take 1/2 a pound of real India Rice wash  
in salt & water, then <sup>mix</sup> it in a little  
milk & shake it into a dish; but  
not to touch it with a finger, nor  
to stir it, & serve it up in a dish.



Raisin Wine

Put 2 hundred weight of Raisins with  
all their stalks into a large hoghead  
& fill it up with water. Let them steep  
a fortnight, stirring them every day.  
Then pour off the liquor, & press the  
raisins. Put both liquors together  
into a clean vessel that will just hold  
it. for remember it must be quite  
full. Let it stand till it has done  
bubbling, then stop it close, & let  
it stand six months. Then  
pour it & if quite clear, rack it  
off into another vessel. Stop it  
again close & let it stand three  
months longer. then bottle it.

Cordoglio Wine

Take 12 pounds of Sugar, the juice



Dr. Haddington's recipe for a hard  
Cough.

2 oz Pearl Barley

1 oz Digs Sliced

1 oz Marrow of the Sun (Stomach)

Boil all in a quart of water till  
reduced to a pint.

About six minutes before it is  
finished - put in half an oz  
of Licorice root Sliced, and  
prepared as follows - one ounce  
of Licorice root cut horizontally,  
put to it one pint of boiling  
water, that shd afterwards be  
mixed with the former ingredi-  
ents - & boil all together for  
six minutes only - Strain it



to take or gr of a pint of the Upozom  
3 times a day — if the  
patient is febrile add a little Nitro

A certain — for the —  
Sore Throat —

Two table spoonfuls of Cayenne Pepper  
One table spoonful of Salt — Half a pint  
of boiling Vinegar — & Three table  
spoonfuls of water — Mix the whole  
together & let it remain till quite  
cold, then strain it & use it every  
hour as a gargle — S. S. S.

### To make Curry Powder

Of pounded Turmeric one Tea spoonful  
Of pounded Annise one Tea spoonful  
Of pounded Red pepper one Tea spoonful  
Of pounded Ginger one knob.

Of pounded Onions 2 Chutneys of  
Garlic a tea spoonful. of pounded  
Bay leaves & Leaves . . .



# Index

## A

Apple pie	3
Almond paste / Miss Borden	6
All four puds	13
Almond Butter	25
Ague / Lady Roche	48
Ague (Mr King)	50
Ague (Mrs King)	50

## To make cold cream

2 ounces of oil of bitter Almonds -  
 1/2 an ounce of Virgin's Oile In winter  
 not so much! and 1/2 oz of Spermaceti -  
 Throw these ingredients into boiling water  
 taking care that they are kept perfectly  
 mixed, stirring it with a spoon until  
 cold - throw it then into Rose water, &  
 change the water every three or 4 days -  
 another way - Put the first 3 ingredients to  
 melt over a slow fire when mixed - throw it into  
 Rose water - & be stirred all the time when melting



Barley Water (2d Suffolk)	5
Blanching (2d Sagg)	1
Bread and butter, Lady Sagg	20
Goodshaw pudding / Mrs. Poulade	40
Bread Sauce	32
Bread & butter	56


A famous American Receipt for the  
Rheumatism. £100 has been given for this receipt

Take of garlic two cloves. of Gum ammoniac  
one Drachm. Blend them by bruising together  
make them into two or three boluses with  
fair water, & swallow them, one at night  
& one in the morning - drink while taking  
this receipt Sassafras Tea made very  
strong so as to have the Tea pot filled  
with chips - This is generally found to  
banish the Rheumatism, & even contractions  
in the joints, in a very few times taking.



each foot belly	1
Curat belly	8
Chinese Cakes	12
Camp (to drop) -	Westrichenden 30
Curry	43
ough remedy	26
Curry for Scotch Collops	55
Plain. Pinned	

\* To make Ink.

One quart of Rain water. 4 ounces of Blue  
 Lith.  falls - bruised pretty small -  
 2 ounces of Copperas clean & rocky - 2 ounces  
 of clear Gum Arabic - 1 ounce of rock alum.  
 A few cloves. Let these ingredients  
 stand in a large stone Bottle, shake it  
 every day. It will be fit for use in a  
 month.



# Ginger Beer

1 ounce of mixed Ginger  
 1 lb. Cream of Tartar  
 1 gallon of boiling water  
 1 pound of Sugar  
 1 lemon

10 - 11 - 12

mortar - add to  
 1 pound & a half  
 2 lemons & the  
 of ingredients 2 gallons  
 and until quite  
 solution - and add  
 immediately in  
 across it will be  
 alone

also

a pound of black soap  
 1 lb. of Rap Tobacco  
 spread on white leather  
 to be tied on both wrists  
 as tight as possible.

10 pounds of water & 8 pounds of wood  
 30 lb. of Snake root  
 mixed in 1/2 a pint of pepperment  
 water. the whole quantity to be  
 taken between the 1st & 2nd  
 to taking the medicine it is  
 necessary to take on emetic.



salter foot belly  
 Cornat belly  
 Green water - 12  
 Camp (to drop) - 30

Every  
 Cough remedy  
 Every for Scotch Colic  
 Plain. Pinned

\* To make Ink.  
 One quart of rain water  
 12 galls - bruised  
 2 ounces of Copperas clean  
 of clear gum Arabic - 10  
 6 sea cloves. Let these  
 stand in a large stone house, and  
 every day. It will be fit for use in a  
 month.

The salt of immortality in  
 the water. It is the salt  
 of life. It will be ready  
 for use in 12 hours



# Ginger Beer

- 1 ounce of bruised ginger
- 1 lb - cream of Tartar
- 1 gallon of boiling water
- 1 pound of Sugar
- The rind of 1 Lemon

10 - 11 1/2  
 mortar - add to  
 a pound & a half  
 2 lemons & the  
 of ingredients 2 gallons  
 and until quite  
 and when. And add  
 immediately in  
 across - it will be

also  
 a pound of black soap  
 1 lb of Rap Tobacco  
 spread on white leather  
 to be tied on both sides  
 as tight as possible.

no, runs of salt & wormwood.  
 30 lb of Snake root.  
 mixed in 1/2 a pint of Rhenish  
 water. the whole quantity to be  
 taken 4 times the 1st previous  
 to taking the medicine it is  
 necessary to take an emetic.



salter foot Sally

Sumat Salty

Chinese Cakes

Camp (to drop)

Crany

ough remedy

Crany for Scotland

Plain. Pium

+ To make

one quart of Ro

lib. is falls

2 ounces of oil of pepper

of clear gum bra

open gloves

stand in a large

every day. it will

Enon to

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

100 Stages

8

12

30

40

50

60

70

80

90

100

110

120

130

140

150

160

170

180

190

200



# Ginger Beer

1 ounce of bruised ginger  
 1 lb. Cream of Tartar  
 1 gallon of boiling water  
 1 pound of Sugar  
 The rind of 1 Lemon

brew. 1/2 a hoghead of  
 ale. In same malt &  
half the same hops, of  
 the having made the ale  
 with make 1/2 a hoghead  
 of small beer

brew small beer alone

40 pounds of salt & wormwood.

30 lb. of black root.

Mixed in 1/2 a pint of Rhenish  
 water. The whole quantity to be  
 taken between 10 & 12 o'clock  
 to taking the medicine it is  
 necessary to take an emetic.

10 lb. of 1/2 lb.

more - add to  
 a pound & a half  
 2 lemons & the  
 ingredients 2 gallons  
 and until quite  
 clear. And add  
 immediately in  
 a cask it will be

also  
 a pound of black soap  
 1 lb. of R. p. Tobacco  
 spread on white leather  
 to be tied on both sides  
 as tight as possible.



entire foot fully

curat fully

Excess of water

to drop -

Excess

ough removed

Excess for

Excess of

\* To make

One quart of

Alcohol falls

2 ounces of oil

of clear gum

After clove

stand in a large

every day. it will be fit for use in a

month.

127 1/2 1/2 8

127 1/2 1/2 12

127 1/2 1/2 30

Excess of water

Excess of water

Excess of water

Excess of water



# Ginger Beer

1 ounce of bruised Ginger  
 1 lb Cream of Tartar  
 1 gallon of boiling water  
 1 pound of Sugar  
 The rind of 1 Lemon

Ginger Beer  
 called for

Boiling 2 ounces of Ginger in  
 a mortar - add to it 2 oz  
 of Cream of Tartar & pound  
 & a half of loaf Sugar &c.  
 The Juice of 2 Lemons & the  
 part of one Lemon or there  
 Ingredients 2 Gallons of  
 boiling water - it is steamed  
 with quick fire. Strained  
 into a bladder

1/2 lb of  
 mortar - add to  
 a pound & a half  
 2 lemons & the  
 ingredients 2 gallons  
 and until quite  
 clear. And add  
 immediately in  
 across it will be

also  
 a pound of black soap  
 1 lb of Rap Tobacco  
 spread on white leather  
 to be tied on both ends  
 as tight as possible.

40 grains of Salt of wormwood.  
 30 lb of Snake root.  
 mixed in 1/2 pint of Rhenish  
 water, the whole quantity to be  
 taken between 12 & 14 o'clock  
 to taking the medicine it is  
 necessary to take an emetic

1  
 8  
 12  
 30

1/2 lb of  
 1/2 lb of  
 1/2 lb of

2



eat her foot belly

Current belly

12th Nov 1

8

Green Cakes

Spoken to by Mrs. B. de

Leap to drop

Mr. Brichenden 30

Every

ough some

Gray for

tain to

\* To make

one quart of

1 lb. of Galls

2 ounces of oil

of clear gum

a few cloves

stand in a la

every day - it will be fit for use in a

month ..

very much

1  
in  
o  
b  
o  
a  
s  
re  
Cap  
of  
40  
30  
m  
w  
to  
re



## Ginger Beer

1 ounce of bruised ginger  
1 lb - Cream of Tartar  
1 gallon of boiling water  
1 pound of Sugar  
The rind of 1 Lemon

Ginger Beer called Pop - No. 1

Bruise 2 ounces of ginger in a mortar - add to it 2 ounces of cream of Tartar - a pound & a half of loaf Sugar, & the juice of 2 lemons & the rind of one - Pour on these ingredients 2 gallons of boiling water. Let it stand until quite cold - Strain all thro' a muslin - And add a Spoonful of yeast - Bottle it immediately in stone bottles - Tie the corks across - it will be ready for use in 12 hours. -

also

For the Ague  
1 ounce of Peruvian Bark.  
40 grains of Salt of wormwood.  
30 lb of Madder root.  
mixed w<sup>th</sup> in 1/2 a pint of Rhenish  
water. the whole quantity to be  
taken between the 1st & previous  
to taking the medicine it is  
necessary to take an emetic.

1/4 a pound of black soap  
1/4 a lb of Rap Tobacco  
spread on white leather  
to be tied on both wrists  
as tight as possible.



Recepte pour le Meuble de France

Let the mahogany furniture be prepared by rubbing it with oil & spirits as well as any remains of wood or any kind of varnish.

Then rub sweet oil into the wood with a cloth. This rubbing should be strong & continued much longer than is usually believed on furniture. When this has been well done, apply in a similar manner spirits of wine, which must be equally well rubbed in. Furniture cleaned in this way has the appearance of being highly varnished - & re-cleaning is seldom necessary.

Fire & water-proof Cement (from Newspapers)

To half a pint of Vinegar, add the same quantity of milk; separate the curd, & mix the whey with the whites of 5 Eggs - beat it well together & sift it into a sufficient quantity of quick lime, to convert it into consistency of a thick paste. Broken vessels, mended with this cement will never separate afterwards.

American Receipt for the Rheumatism & contraction of the joints -

2 Cloves of Garlic - 1 Drachm of pure ammonia -  
Bruise them together in a mortar - make the mixture into  
2 or 3 boluses with spring water. Take one every night &  
& morning - and drink it - & regularly taking these boluses, very  
soon the rheumatism is cured.



To make a Briocke.

Take a pint of Flour, wet it with a little warm water & rather more than half an ounce of yeast, set it near the fire to rise. (in summer half an hour, in winter an hour) then add two pints more of Flour, a pound & half of butter, & nearly an ounce of salt, & half a glass of water. Knead all this well together, wrap it up in a cloth & put it by in a warm place, nearly nine. so if it is not sufficiently risen, ten hours. Then divide the paste into the sizes you wish your cakes to be, a small one  $\frac{1}{2}$  an hour baking, a large one, an hour & a half. Before putting into the oven they should be rubbed over with an egg well beaten.

Half this quantity will make a large cake.

To Cure Bugs — Lady Frankland

An ounce of Corrosive sublimate in a quart of spirits of wine — mix with half water. put it on with a painters brush — Destroy the brushes & bottles afterwards for fear of accidents, as it is strong poison.



Of the most important treatments of Typhus Fever  
Emetic or expectorant  
are of little use  
Antacid or antispasmodic  
are of little use  
External or internal  
stimulation & cleanliness - No bark, wine,  
camphor, aromatic confection no tonics

For cough

1 ounce of Gum Arabic dissolved over the  
fire in a  $\frac{1}{4}$  of a pint of water - mix with it  
1 &  $\frac{1}{2}$  ounce of Syrup of White Peppier.

A Spoonful of this when the cough is troublesome

+ Pepper Pot. M<sup>o</sup> Dry  
Take some Spinage, Lamb's Quarters - Turn  
& young Sprouts - pick off the stalks & seeds then  
Chop them up fine, & flound them, then fry  
a bit of fresh meat & a piece of salt meat together  
& when you have thrown in some greens, put  
in a good of pepper or a little Sausage, - It must  
be eat with boiled Rice.



20  
 Salmon Cheese Miss Bowles 1 - 6  
 Dutch Blumange (dry Sagg) 1 - 7  
 Dry Pancakes - 32  
 for Diaphesi - 47  
 For Deafness - 51  
 Deaction - 55

Eye water - 48

### Receipt for Brewing

6 Bushels of malt } brew 1/2 a hogshead  
 6 lb. Hereford or } of ale - The same  
 Worcester Hops - } malt & half the  
 same hops, after  
 having made the ale  
 will make 1/2 a hogshead  
 of small beer -

At Badger they never brew small beer  
 alone.



Green Meat Balls  
with sauce

16  
42

It substitutes for bread

3 p<sup>ts</sup> of Potatoes put into 3 pints of water;  
Boiled till it becomes a mash, then taken  
off the Fire, & the liquor & potatoes strained  
through a cullender - one pint, or rather more  
of milk is then mixed with it, & left  
to ferment, & this quantity is sufficient  
for a bushel of Flour.

German Puffs  
Grates / to clean polished metal  
Gloucester Jelly / J. Rich Feb 6  
Gout Cordiac / Mrs. Hutchinson  
Largely for domestic use, J. Rich

13  
22  
52  
53  
56



To make Permanent Ink.

Lamar Costic — 5 scruples  
 Gum Arabic — 2 Drams  
 Sap Green — 1 Scruple —  
 Soft Water — 1 oz.

The Linen to be first wetted with  
 the following mixture —

1 oz. of Soda dissolved in 2 oz.  
 of soft water =

India Ink / Capt. Pierce — 19

Garrison's Golden ointment for the  
 treatment of the Syphilis in the eyes.

To keep from the plague — the body must be washed  
 with vinegar & water — then oiled with a sponge  
 twice a week. — Stoves in a concrete state  
 carried about the person has been found to keep off  
 infection

When a pin has been swallowed — give an emetic  
 & afterwards the whites of several Eggs —



## Gooseberry Vinegar -

Gooseberries treated after the following  
manner afford a vinegar of an exquisite taste,  
pleasant to the stomach.

Wash a certain quantity of the fruit well, & boil  
it with it a few rainberries; in water,  
& after it has got cold, put three parts of it with  
one of the juice of the gooseberries. Twenty four  
hours after, filter this mixture, & to each gallon  
of it add a pound of brown sugar. In nine  
or ten months it will be fit for use. Its  
strength may be increased by exposing it to  
the sun.

---

To clean Picture Frames  
Wash the frames well with a feather or gun brush. Then  
break in the parts to be cleaned & rub gently with  
a soft leather. — (To clean pictures) with a sponge  
wipe gently the picture - then dry it with a silk handkerchief.  
If to be new varnished - Take some that is good, put it with a brush  
thinly, on the picture - Lay the box its back in a dry room  
with the windows down for two or three days. —

## ~~Boiled Cream~~ Boiled Cream

A pint & 1/2 of cream - Boil it in some  
Sassafras, Mace & Lemon peel, & two  
Sard leaves when the cream has the  
flavour of the spice, put in the yolks  
of 8 Eggs well beaten, & a Spoonful of  
Orange Flower Water - keep stirring it over the fire  
with a whisk & pour it into cups. —



Macaroni	Washington	4
Mince pies (Lemon) 2 doz	1899	10
Macaroni / To stuff		17
Macaroni / the Italian way		18
Mince Pie	1899	34
Forced Meat		28
Mashed mince	(in 1899)	5

A large spoonful of made flour & mustard  
 such as is ready for use in mustard pot -  
 dissolved in a Tumbler of water quite warm  
 cold may do - must be given to any person who  
 swallows ~~to~~ - ~~take~~ ~~must~~ ~~of~~ ~~egg~~  
 poison  
 Take six Eggs, beat them very well,  
 season them with salt & pepper, and  
 butter - two spoonfuls of Butter, grate  
 a small piece of Onion, & some parsley  
 very small - then have a frying pan  
 pretty hot with fresh butter, lay it flat on  
 one side -



Orange pudding	14
Rich cakes (Mrs Metcalfe)	1
Oranges to preserve in halves	21
Light cake	41

In case of swelling Pines - Jones  
 4 grains of tartar & emetic in warm  
 water - then the white of 3 eggs - this  
 last will envelope the pine - & the emetic  
 bring it up

White chocolate	61
Eye crust for children	3
5 little puddings	5
rice pudding	30
<del>White chocolate</del>	20
Sweet Pot	40
Statoe Party	37
make a Villen	44
rice pudding	5



Permanent Ink for marking

1 Drachm of nitrate. (China caustic) dissolve  
it in a glass mortar in double its weight  
pure water. This is the Ink. — In another  
glass vessel dissolve a Drachm of salt of Tartar  
in an ounce & a half of water — this is usually  
named the liquid pounce, with which the  
Ink is mixed previous to the application  
of the Ink. —

---

To restore musty wheat — also

Put any quantity of wheat in a vessel —  
pour on a double quantity of boiling water  
& let it stand till it cools. remove the  
decayed grains which swim at the top. then  
take it to the kiln to be well dried — stir in  
all the time it is drying. —

---

~~When the wheat is dry~~  
~~it should be put in a~~  
~~bag and kept in a~~  
~~dry place until it is~~  
~~needed.~~



case of a bite of a mad dog - the  
wound ought to be cut out as soon as  
possible, & a hot iron applied to the  
wound to burn it - & wash with

wash with chains from barbarians, <sup>Crape de</sup>  
a handful of Fig leaves boiled in a  
quart of water till reduced to a pint  
then put it into a bottle for use -

For making Tetter shine as glass -  
3 penny worth of Beeswax

Bengal Curry - Barne's Philetter  
Wash & bowl & cut it into pieces - 2 Table spoonfuls  
mustard powder. Fry 2 large onions & 2 chalcots beat fine  
in a mortar - half a nutmeg, & a blade of ginger grated  
add a kitchen spoonful of salt, a quarter of a pound  
butter, mix all the above well together on a stove  
meat must be put in by degrees stirring it all  
the time - add  $\frac{1}{2}$  a pint of water, stew it  
for 2 hours, & the last hour without the cover the  
butter must melt the butter (Get bottles with

the  
take  
the  
rese  
water  
wash  
one p  
+ a g  
died u  
whole  
2 day  
a u h  
the 3  
a sic  
dry h  
a goo  
in it  
good f  
2 or 3  
like  
cut the



Artificial Ginger Sweetmeats  
Thirskley

When caps lettuce is run to seed,  
take the stalk part, peel off all  
the outside - cut it into pieces to  
resemble ginger - throw them into  
water as fast as you peel them, &  
wash them well. Have ready a syrup,  
one pound of sugar to 5 pints of water  
& a spoonful of powdered ginger -  
Tie up in a piece of muslin - boil the  
whole for 20 minutes & set it by for  
2 days - then boil it again for half  
an hour, repeat this 5 times in  
the same syrup - then put it upon  
a sieve to strain, & wipe each piece  
dry with a clean cloth, have ready  
a good syrup with a great deal of ginger  
in it well scraped & enough to give it a  
good flavour. Boil it in this syrup  
2 or 3 times or untill it look clear & tinge  
like East India ginger. Some Lemon peel  
cut thin ought to be boiled in it.



2950

177

1844

2222

2222 22-01

10

to the

1870

17

361

16

Лит. фон.

Bill Litch

local

July 2



French Beans - reddish pods, & instructions  
all go thro' the same process as pickins.

To 1 gallon of Vinegar put 4 ounces of  
~~allspice~~ Ginger bruised - 2 ounces of  
whole white pepper - 2 ounces of allspice  
 $\frac{1}{2}$  an ounce of chillies, bruised - 4 ounces  
of Turmeric - 1 pound of the best mustard -  
 $\frac{1}{2}$  a p. of shalots - 1 ounce of garlic -  
+  $\frac{1}{2}$  a p. of bay salt. The vinegar,  
spice, & other ingredients (except the  
mustard) must boil half an hour. Then  
strain it into a pan; put the mustard  
into a large basin, & put a little vinegar  
to it; first mix it quite fine, & free  
from lumps, then put more, & so on -  
when well mixed, put it to the vinegar  
just strained off; when quite cold, put  
the pickles into a large pan, & the liquor  
over them; then stir them up, so as to  
mix them all, then put them into a  
jar, & tie them over first with bladder  
& afterwards with leather - Capsicums  
may be added to the above pickles  
& want no preparation. -



in case  
on  
possible  
wound

in  
a le  
quart of  
then put

For mak  
ben

With  
curry powder  
in a mortar  
add a kitchen  
butter, mix  
meat

2 hours

# Dry Curry - Fit for an Emperor!

Take a nice chicken & cut it  
into the smallest joints, & wash  
it well in cold water - melt  
2 Spoonfuls (Table) of Butter in  
a quart Stewpan & add to it  
3 Table Spoonfuls of Curry paste  
(not powder) to be had of the oilman,  
The chicken ready cut up, keep  
stirring the while till done - which  
will be in 20 minutes. -

## Lemon Mince pies

Take a large lemon, boil the outside  
till tender enough to beat to a mash,  
add to it 3 large apples chopped, & 4  
ounces of suet, 1/2 a pound of currants  
& 4 ounces of sugar; put the juice of the  
Lemon, & candied fruit, as for other pies  
make a short crust, & fill the patty pan  
as usual.

1 Lemon  
3 Apples  
4 oz. Suet  
1/2 lb. Currants  
4 oz. Sugar  
Candied  
fruits

To  
19  
20  
me  
jell  
T  
Stale  
in  
Con  
dis

3  
3  
2  
by



Lichen Islandicus

To 3 ounces of the above add a  
1 quart of Spring Water - & boil it for  
20 minutes - strain the liquor through  
muslin - sweeten it with white sugar.

A large Tea cup of this Islandic  
Jelly to be taken 4 times a day -

N.B. To be had at all the chemists  
Hall by the pound or ounce -

An excellent remedy for Lung  
Cough - Spitting Blood & also in  
discharges of blood -

For rubbing Tablets

3 penny worth of Spirits of Turpentine -

3 " of Bee's wax -

2 " of Rosin - mixed together  
by the fire for the Tablets



215

100

22/10/11

Journal

2. a. *halbe*

22

—

.....

17. 10. 1911

1. 231

18

1/20/12

*[Faint handwritten text at the bottom of the page]*

Mort  
 1811

1871

Local

17. 11. 1911

fiore per Sopo Maggiore

Sorb Cucumbers par. 4 & sliced -

209 *Sp. lettuce, the white sort -*

1 or 2 Sprigs of Mint -

- a little *Laurene* *hebbe*

1 pint of young peas, with a little Parsley.

1/2 pound of Butter or nearly so -

Put all together in a Truce, and to  
at a time. This is the best way.

down in the lower right corner of the page

1. Kind should persevere to the

Put a Cullender in it in the

fire, that boiled them, in a

Chart or more as you like it for

thickness. When the herbs are

stewed enough put them into the

liquor Heron il up.

1



Cheap & easy method of brewing

1 Bushel of Malt

$3\frac{1}{4}$  pounds of Hops - will brew twenty  
gallons of good Beer -

For this quantity of malt, boil  
 $2\frac{1}{2}$  gallons of water, & having dashed  
it in the copper with cold water to  
stop the boiling, steep the malt  
(properly covered up) for 3 hours.  
Then tie up the hops in a hair  
cloth, & boil malt, hops, & wort,  
altogether, for  $3\frac{1}{4}$  of an hour  
which will reduce it to about  
20 gallons. Strain it off, & set it  
to work when lukewarm.

In large Brewings this process  
perhaps would not answer -  
but where the malt can be boiled  
the pence is sure to be extracted



in case  
of an  
wound

to take  
a le

of each  
Lamp

For making  
a  
3  
3

from a  
any part  
2 mortar  
kitchen  
all in, n  
meat  
time  
2 hour  
at

— Green Pease dressed in Norway  
as much water as will prevent  
burning - & put a little butter, & salt,  
& some slices of young Carrots - nothing  
must be strained off but all steamed  
together.

M. Wonderful Liniment for the hands  
1/2 pint of Whiskey  
1 Wine glass of spirit of Turpentine  
1 1/2 of Castile Soap -  
Put all into a Bottle, & shake  
well before using it for rubbing the  
hands - 2 or 3 times a day.

Irish cake  
2 lb. of Flour - 1/2 p. butter - 1 lb. Currants  
1/2 of raw Sugar - 2 Teaspoonfuls of  
Carbonate of Soda dissolved in an English  
pint of new milk, seasoned with a little  
cinnamon & cloves. The cake ought to be  
put before the fire for a short time before  
it is put into the oven.  
2 hour



### Fondue (Cheese pudding)

Put some grated Parmesan  
cheese into a basin, with pepper  
& a little melted butter, & the yolks  
of eggs; stir them together; whip  
the whites of the eggs to a firm froth,  
& add them a little at a time, to  
the cheese, stirring lightly with a  
wooden spoon; half fill as many  
paper cases as you can, & bake  
them, like biscuits, in a moderate  
oven. Serve them as quickly as  
possible after they are done.

### Broiled Mackerel

Clean, empty, & wipe your fish as usual.  
Split them up the back, rub them with a  
little butter; mix some bread crumbs  
& shred parsley, cover the mackerel  
with this, & broil them; when of a nice  
colour serve them up with the following  
sauce. Put some shred parsley, a  
small quantity of oil, salt, pepper,  
& lemon juice into melted butter - stir  
altogether & make it quite hot



meal-  
line  
2 ho  
3.1

**RECIPE FOR CHOLERAIC DIARRHŒA**—The *Standard*, upon the authority of a clergyman who has tried it with uniform success in 1818, gives the following nostrum—Lump sugar (ground), 2 oz.; prepared chalk, 2 oz.; ginger (ground), 1 oz. A teaspoonful to be taken in a wine-glass full of brandy and water (half-and-half) every hour until the diarrhœa ceases; three doses at the most, but most commonly two, or even one, have always produced the effect desired, and nobody will question the safety of the medicine. The rev. gentleman to whom we owe this prescription had doses prepared and mixed in two-ounce phials, to prevent any misuse of the brandy.

**LOCAL DISTRIBUTION OF THE CHOLERA.**—The following tables possess at this time considerable interest:—

Take a quantity of Apples, taking out  
the core & seeds - but do not peel them -  
put them into a brass saucepan with  
as much water as will cover them -  
Boil untill the whole is reduced to  
pulp - then strain through a jelly  
bag - & next day add  $3/4$  lb of refined  
Sugar to each pint of the liquid wh.  
is then quite opaque - and boil  
the whole again untill it jellies.

It may be flavoured with Lemon  
juice or peel, the first time of  
boiling. -




Orange Marmalade.

Pick the Oranges high coloured,  
& rough (Seville) in the Skin.  
Weigh an equal quantity of them  
& good lump Sugar, divide the Oranges  
into two equal quantities - from  
the one pare off the Skins, & with  
a pair of Scissors cut the parings  
into thin chips, which put into a  
Linen bag & boil till tender.

The other 1/2 of the Oranges grate  
the rind from, & cover it close up  
in a Bason till wanted to preserve  
the flavour - Then with a knife  
scrape the pulp from the skins,  
picking out Seeds, strings & bits  
and throwing them as you go on  
into a Bason of cold water which  
have standing by you - on the  
other hand having previously broken  
the Sugar & put it into a preserving  
pan.





it the same as



in the wind - and let it boil a  
1/4 of an hour longer - when all  
this is done, stir it up as you  
put it into the pots, as the thickest  
is apt to ascend. -

This excellent receipt is from  
Scotland - & will if tied down  
with bladder covers, & kept in  
a dry place, be very good for 2 years  
or longer -

### Potted Beef.

Bake - 2 lb. of lean Beef with 1 lb & 1/2  
of Butter. When done, cut & beat it in  
a mortar, adding half the butter it  
was baked in with 1 drachm of  
pounded mace, the same of allspice  
& Salt & pepper to taste. When it is  
very smooth put it into pots, & cover  
it with the remainder of the butter  
it was baked in.



# Ginger Cake

Levy D.

1 lb. Flour -

3/4 lb. Moist Sugar -

1/2 lb. Butter, beaten to cream

1/4 Pint of Treacle

2 ounces of ground Ginger - & the least degree of Cayenne pepper.

5 Eggs, well beaten -

1 1/4 Tea Spoonful Carbonate of Soda.

A few Caraway seeds -

All to be well beaten with the hand.

The Shape or mould to be 3 quarters full to be baked 1 hour & half

in a moderate oven.

It requires long soaking -

Lean Beef, & Veal, of each 3 pounds cut in slices & put alternately into a Stone Jar, with some Water to prevent burning - The jar put into a Saucepan of Water, & very gently simmered for 12 or 14 hours - A Tea Spoonful to be taken occasionally -

if the summer



<sup>James</sup>  
Restorative Jelly

Mr. Whalley  
Frederic  
Harrison

A calf's foot -

A Cow's head -

The top of a loaf -

A gallon of Water -

A quart of new Milk -

A nutmeg grated into it when

The whole to simmer  $\frac{1}{2}$  done

very gently till reduced to half

the quantity - When grated

the fat to be carefully removed.

A Coffee or Tea cup (small)

to be taken with Salt or Sugar

twice a day - a little Wine -

may be added if wished.

---

5 Drachm of Calomel flowers

2 ℥ - Gentian Root -

for a pint of water (Stomachic)



## Stewed Beef Steaks

Take 1 lb. +  $\frac{1}{2}$  of rump steak,  
cut thin + divide it into pieces  
3 inches long - Fry of a light brown  
with 2 large onions cut in slices.  
Then lay them into a small stew  
pan with 2 small carrots, + cover  
with a pint of gravy - Season  
with pepper + salt, + thicken  
with a bit of butter rubbed in  
flour, with 2 Spoonfuls of Ketchup.  
Let it stew till tender -

Rice or potatoes should be  
eaten with it -

case

can

visible

ground

the

the

the

the

For man

3 3/4

3 1/2

the

the

the

the

the

the

the

the

the

it the same



To make yeast.

Boil 1 p. of good flour, a quarter  
of a p. of brown Sugar - & a little  
Salt, in 2 Gallons of Water, for 1 hour.  
When milk warm, bottle it, and  
cork it close, & it will be fit for use  
in 24 hours. - 1 p. of this yeast  
will make 18 p. of bread.

To make Camphored Spirits  
a quarter ounce of Camphor in a Pint of Spirits  
of Wine.



295

1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 2679, 2680, 26

10

10

1

17

18

3

163

3

11

184

12-11-19

1. 1. 1.

1

1. 1. 2. 4.



een  
land.  
ash  
ster it  
to the  
hours  
then  
patient  
ance  
in  
  
used  
to cases  
  
into  
stown  
  
ne  
int.

3

in it

3

1

1

6

1

1







Springbread. - Maple.

1 $\frac{1}{2}$  lb. Flour. 1 lb. beards. 1 lb. saw -  
Sugar, 2 lb. of butter. The weight of  
a small half pound in  
ground ginger - & the same  
weight divided between  
ground cloves, & cinnamon -  
a small teaspoonful of  
sassafras, soda, & tartaric  
acid. quantities of tartaric  
acid. (If you have pressing  
powder - a large teaspoonful  
of it will answer - better &  
more.)  
Melt in a pan the beards,  
sugar, & butter, & after -



case  
on  
possible  
ground

the  
a  
s  
L

For much  
3 1/2  
3

thin & thin  
drying powd  
more

Self a kitchen  
better, &  
meat  
time  
by 2 ho.  
at

having mixed the flour  
spices, & baking powder  
well together. pour in  
the milk. pour in the  
oil. mixing it well  
all the time. Let it then  
stand till cold. as it  
will take less flour to  
roll them out and the less  
the better. Take a small piece  
at a time & roll it very  
thin & cut it into neat  
little shapes. & fry in  
a cool oven.



1  
1  
1/2  
C  
+  
The  
T  
ste  
Wa  
bu  
Wh  
of  
1 or 2  
ho  
E



Essence of meat) Dr. King -  
A restorative jelly or Soup.

1 lb. of Mutton, lean

1 lb. of Veal or Beef - lean

1/2 a Fowl - (Salt & cloves)

Cut the whole into small pieces,  
& put it into a white jam pot.  
Then place the pot into a

Saucepan full of water, and  
stew it for 5 or 6 hours - as the  
water boils away put in more  
but none must get to the meat.  
When done strain the Essence  
of meat, & put it again for use.

1 or 2 Spoonful of this jelly made  
hot is nourishing Soup - to be  
taken twice a day - Sometimes  
Beet Tea may be added to it.







Dr. Coker 55

For Dropsy - famous receipt  
Strong Dandelion Tea + 3 Cupfuls  
to be taken, during the day  
with 5 drops of Sweet Spirits  
of nitre in each Cup - to be taken  
quite cold - The Tea must  
be made with the roots + leaves  
of the Dandelion -

A girl of 19 was cured  
of a Dropsy of 3 years standing



case

on

able

wound

the

a

and

the

For

3

3

from

any

more

the

the

meat

the

2

at

2  
W  
of  
D  
to  
To  
3  
An  
The  
The  
Let  
And  
And  
A  
The  
And  
I  
2



A famous Receipt for Salad.

2 Large Potatoes passed through Kitchen <sup>Drum</sup>  
unwonted softness to the Salad give;  
Of ardent Mustard add a single Spoon  
Dis trust the condiment which <sup>it</sup> takes in <sup>it</sup>  
But deem it not, those men of herbs a fault  
To add a double quantity of Salt;  
3 times the Spoon with Oil of Lucca crown;  
And once with Vinegar, procured from town  
True flavour needs it, and your Pot beg  
The pounded Yellows of 2 well-boiled Eggs;  
Let onion atoms lurk within the bowl  
And scarce suspected, animate the whole  
And lastly, on the favoured compound top  
A single teaspoonful of Anchovy Sauce.  
Then, tho' green Turtle fail, tho' Venison's tough  
And Ham & Turkey are not boiled enough  
Serenely full, the Epicure may say, -  
Fate cannot harm me, - I have dined

The Mrs Sydney Smith <sup>today</sup>



case  
an  
sible  
ground

the  
a  
W. Kemp

For  
3  
3

from  
some  
more  
kitchen  
yellow  
meat  
time  
2 ho



7  
but in it  
eng  
e,  
by

to  
l  
m  
m  
-  
R  
a -  
;







The prescription was taken from  
a book by Dr. Parrall an  
ancient medical man of  
Birmingham, which book  
you Mr. Fe. Whingates  
the prescription is also in  
Larrey's companion to the  
Medicine Chest

into  
ed  
from  
any  
we  
1, &  
con-  
ed;



Camphorated Spirit  $\frac{1}{2}$  an Ounce  
Laudanum — 2 drams  
Oil of Amber — 2 drams  
Oil of Almonds 4 drams  
To be rubbed on the Chest and  
back, between the shoulders  
twice a day Morning, about a teaspoonful  
each time

An excellent embrocation for  
the whooping cough

J. Farwell's receipt



I dress Scotch Collops.

White.

Cut them off the thick part of  
a Leg of mutton, the size and  
thickness of a Crown Piece, put  
a lump of Butter into a Tossing Pan,  
and set it over a slow Fire,  
or it will discolour your Collops,  
before the Pan is hot lay the  
Collops in, and keep turning  
them over till you see the  
Butter is turned to thick white  
Cream; put your Collops and  
Gravy into a pot, and set them  
upon the Hearth to keep warm,  
put cold butter again into your  
Pan every time you fill it, &  
 fry them as above, and do con-  
tinue till you have finished;



When you have fried them,  
pour the Gravy from them  
into your Pan, with a Tea  
Spoonful of Lemon Pickle,  
Mushroom Catchup, Capers  
& Liquor, beaten Mace, Cloves,  
& pepper, and Salt, thicken  
with Flour and Butter, when  
it has boiled five Minutes, Col-  
our in the yolks of two Eggs  
a well beat and mixed, with  
a Tea Cup full of rich Cream;  
keep shaking your Pan over  
the Fire till your Gravy boils  
to a fine thickness, then put them  
on your Collops and shake them,  
when they are quite hot; put  
them on your Dish with Force.



meat Balls, throw over them  
pickled Mushrooms: garnish  
with Barberries, and R. Pickle  
heads. ---

To Dress Scotch Collops  
Brown.

cut your Collops the same way  
as the white ones, but Brown  
your butter before you lay in your  
Collops, fry them over a quick  
fire, shake and turn them  
on a fine froth; when they are a  
light Brown, put them into  
a pot, and fry them as the  
white ones; when you have fried  
them all Brown, pour all the  
Gravy from them into a clean  
Tossing Pan, with half a pint  
of Sausage, made of the Bone and







For the purpose of the present

To the Hon. Secy of the Interior  
 Washington, D.C.  
 Sir,  
 I have the honor to acknowledge the receipt of your letter of the 10th inst. in relation to the application of the 1st of March, 1881, for the purchase of land in the State of Texas, and in reply to inform you that the same has been referred to the proper authorities for their consideration.  
 Very respectfully,  
 J. M. Smith, Secy.

T. M. L. D. H. 1878

*I. or Perichorda*

1. 2. 3. 4. 5. 6. 7. 8. 9. 10.

*winter*

the wooden - smooth in the 2nd & 3rd

Mrs B. C. T. made 3 visits by  
M. J. T. - Mrs. C. H. T. - Mrs. C. H. T.

Butter - new like you  
at any cost. But it is quite as much needed as ever.

new & old. pay them & keep

at time per  
17.000 new 100  
2.1.19

back view in the middle & Curry (1872) p. 107

There is 3 nests of L.

—



But you cut the Collops off, two  
Tea Spoon-fuls of Lemon Pickle, and  
a large one of Catchup, the same  
of Browning, half an ounce of  
Mace, half a Lemon, a little  
Anchovy, Chyan, and Salt to your  
taste, thicken it with Flour  
and Butter, let it boil 5 or  
6 minutes, then put in your  
Collops, and let them stew over  
the fire, if they boil it will  
make them hard; when they  
have simmered a little, take  
them out with an Egg-Spoon,  
lay them on your dish, strain  
your gravy and pour it hot on  
them, lay over them some meat  
balls, and little pieces of Bacon  
cut round a shewen, and boiled,  
then a few Mushrooms over; Garnish  
with Lemon and Barberries;

General Lemon mace



47

Time made

I have just a little more paper for you  
 and a little more ink. I have also a  
 little more of the same paper and ink  
 as before. I have also a little more  
 of the same paper and ink as before.

I am afraid of water  
 well at night, but in the  
 middle of a day or two.  
 Some washing out of the  
 skin is better, and the  
 hair to even the glands on  
 the skin. One best is to  
 use it up once a day for  
 then stop it up close. When  
 bottle it put two or three  
 naphthalene brand in every bottle.  
 build the skin, but in the

Oct 9. 1861  
1861  
1861  
1861



far  
D  
reco  
as

in m

Set to Bottle of

W Whiskey in 3 months or less it will be  
then Bung it up with 2 Lactes of Brandy  
Tringlets let it stand open till done working  
of the Ginger & Put in the Cask add a little  
let it work 24 hours then Turn it up with  
near Cold add the juice with help a Pint of  
let it work with the Peel of 12 Lemons. Then

To make Ginger Wine

6 Lbs of Slices of Slices. help a Pound of Ginger - 3 Pounds  
of Slices Slices to every Gallon of Water. The Slices  
of 24 Eggs Slices to a Tenth. let it boil a Lactes  
in 3 hours with the Peel of 12 Lemons. Then

1 1/2 lb of Slices  
1 1/2 lb of Slices  
1 1/2 lb of Slices  
1 1/2 lb of Slices  
1 1/2 lb of Slices  
1 1/2 lb of Slices  
1 1/2 lb of Slices  
1 1/2 lb of Slices  
1 1/2 lb of Slices  
1 1/2 lb of Slices

(Set to Bottle)

To make Cold Cream

20y of Oil of Sassafras  
1/2 of Sassafras Oil  
1/2 of Sassafras Oil  
1/2 of Sassafras Oil  
1/2 of Sassafras Oil  
1/2 of Sassafras Oil  
1/2 of Sassafras Oil  
1/2 of Sassafras Oil  
1/2 of Sassafras Oil  
1/2 of Sassafras Oil

To make Duckfoot Lard

1/2 or 1/3 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil  
1/4 or 1/5 of Sassafras Oil

Put the powder Smoothly in a 2<sup>nd</sup> of a Pint of  
Milk, set it in a 3<sup>rd</sup> of a Pint of  
Milk. then take the Milk & put it in a  
of any sort. let it in a 3<sup>rd</sup> of a Pint of  
Milk. then take the Milk & put it in a  
the same way the Milk has been tried in  
each piece in the Milk & carry staff the  
put it with the Milk in 3 parts of a Pint



farther yet must talk better

Dear Grandmas Book

Several persons have written in it  
as well as myself - KW

Ms. Codex 644



